

# Food & Wine PAIRINGS



## TURKEY

*Fruity reds and off dry whites are the best wine pairings for turkey.*

### Whites

German Riesling

Vouvray (Chenin Blanc from France)

Oregon Pinot Gris (if you want a drier style)

Pinot Grigio from Italy

### Reds

Pinot Noir

Cabernet Franc from the Loire region of France (Chinon)

Beaujolais and Cru Beaujolais

Fruity California Zinfandels (with less than 13.5% alcohol)



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## STANDING RIB ROAST

*The tannins in red wines are neutralized by the proteins in the beef and will pair beautifully together.  
White wine does not usually go well with beef.*

### Reds

Bordeaux

California Cabernet Sauvignon

Meritage

Brunello di Montalcino (Italy)

Ribera Del Duero (Spain)



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## GLAZED HAM

*Off dry whites are your best bets here to counter the sweet glazes traditionally found on ham. Lighter bodied, fruit forward reds such as the styles listed below will also work nicely.*

### Whites

German Riesling (Spätlese or Auslese)

Vouvray (France)

American Riesling or Gewürztraminer

### Reds

Dolcetto (Italy)

Montepulciano d'Abruzzo (Italy)

California Pinot Noir





# Champagne & Sparkling Wines



## Brut

Dry. The most common and popular of styles. Great with caviar, shrimp, lobster, pâté, prosciutto, soprasatta, dried fruits, soups with crème bases like lobster bisque. Also goes with hard cheeses like Parmigiano Reggiano.

## Extra Dry

Unlike the name implies, this wine is actually less dry than Brut. It is mildly sweet or “off dry.” A great aperitif to whet your appetite on a hot summer day.

## Extra Brut, Natural

The driest of Champagnes. Virtually bone dry.

## Blanc de Blancs

Made exclusively from Chardonnay grapes.

## Blanc de Noirs

Made with red grapes – Pinot Noir and Pinot Meunier.

## Non-Vintage Cuvée

Blended with other years to keep a consistent style.

## Vintage

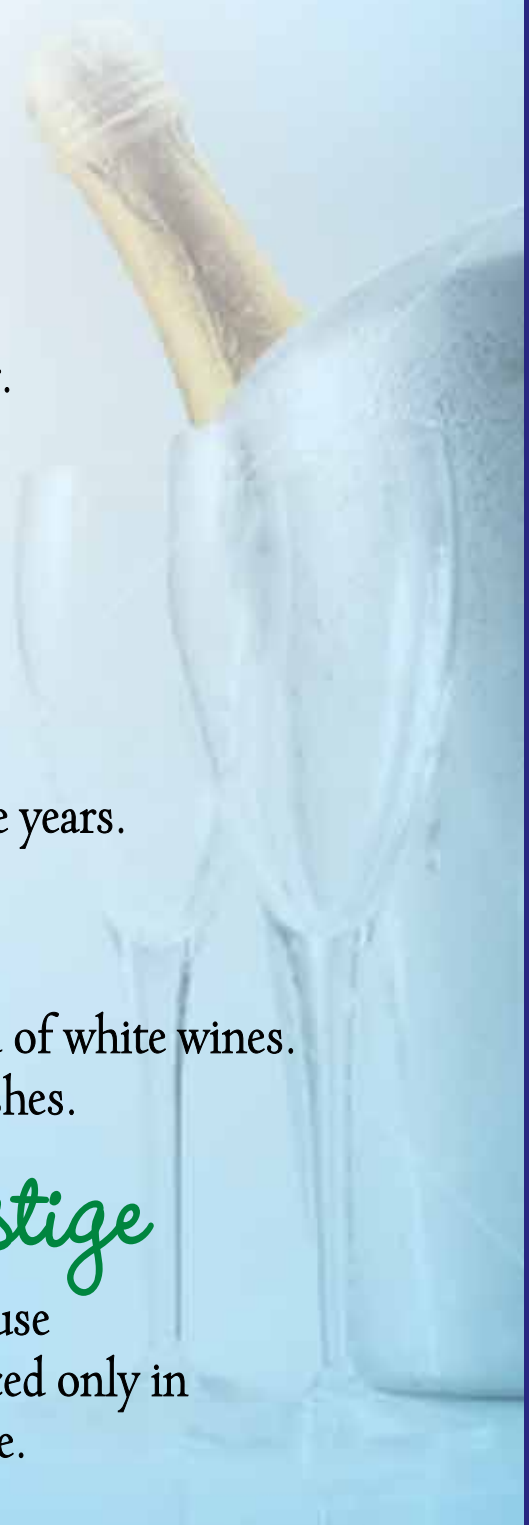
Made from a specific vintage. Only made during good vintage years.

## Rosé

Rosé Champagnes are mostly made by blending red wines into a blend of white wines. They are full bodied and are the best matches for heavy dishes.

## Tête de Cuvée or Cuvée Prestige

The most expensive and rare of Champagnes for each house that are made with Chardonnay and/or Pinot Noir only. Produced only in exceptional years. May or may not include a vintage date.



# Sauvignon Blanc



## PRIMARY GROWING AREAS

### *Washington State and California*

Elegant in style, dry, fruity and very flavorful. Can also match up to fairly hearty foods like chicken, pasta with white sauce and seafood salads.

### *Bordeaux and Loire, France*

Clean, crisp and well-balanced. More mineral nuances than California in style. In Bordeaux, it is generally called White Bordeaux.

In Loire, it is either Sancerre or Pouilly Fume.

### *Marlborough in New Zealand*

Very distinctive flavor profiles. Very grassy with well-defined green bean/asparagus/celery flavors. Because of these strong flavors, it's not the best food wine but will usually hold up with salads well. It's also nice on its own.

### *Stellenbosch in South Africa*

Herbaceous and somewhat spicy. Pair with salads, light fare and as an aperitif.

### *Maipo Valley in Chile*

Fruit driven, light bodied and very fresh. Excellent values from this region.

Pairs well with shellfish and light fare.

